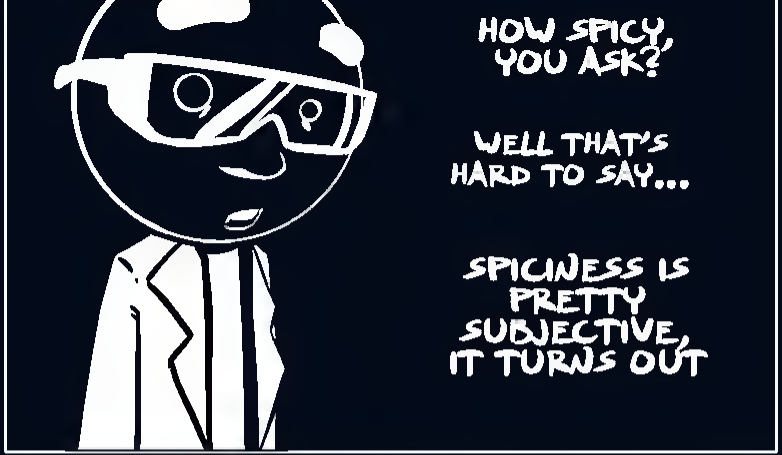
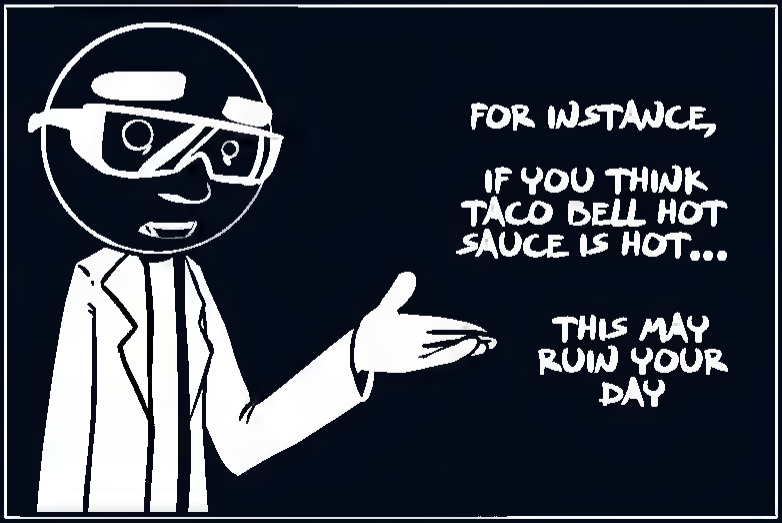
COOKING COMICALLY


HOW SPICY, YOU ASK?
WELL THAT'S HARD TO SAY...
SPICINESS IS PRETTY SUBJECTIVE, IT TURNS OUT


FOR INSTANCE,
IF YOU THINK TACO BELL HOT SAUCE IS HOT...
THIS MAY RUIN YOUR DAY

ON THE OTHER HAND...

IF YOU ENJOY STUFFING YOUR FACE WITH PEPPERS ENGINEERED TO HAVE A SCOVILLE RATING THE TEMPERATURE OF THE SUN...

THEN THE SPICINESS OF THIS IS LIKE YOUR VERSION OF TACO BELL HOT SAUCE

LOS HUEVOS DE LA RANCHERO

FOOD THINGS YOU NEED

THE RANCHERO SALSA

SERVES 4

Roma Tomatoes

~4 large

Yellow Onion

⅓

Sweet Onion

⅓

Garlic

3 cloves

Serrano Peppers

~2

Guajillo Pepper

1

Olive Oil

2 Tbsp 30ml

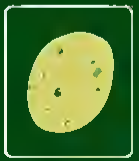
Chipotle Chilies

in Adobo Sauce

~1 Tbsp 30g

THE REST

SERVES 1



Soft Corn Tortillas

2

Eggs

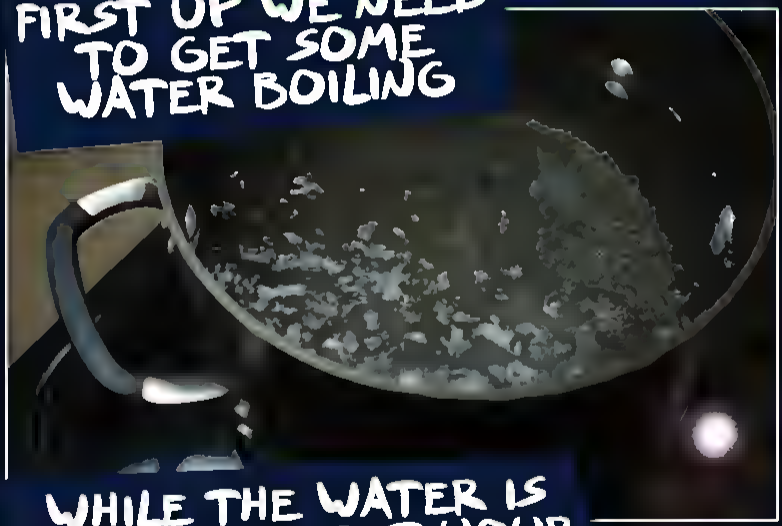
2

Refried Beans

~⅓ Cup 75g

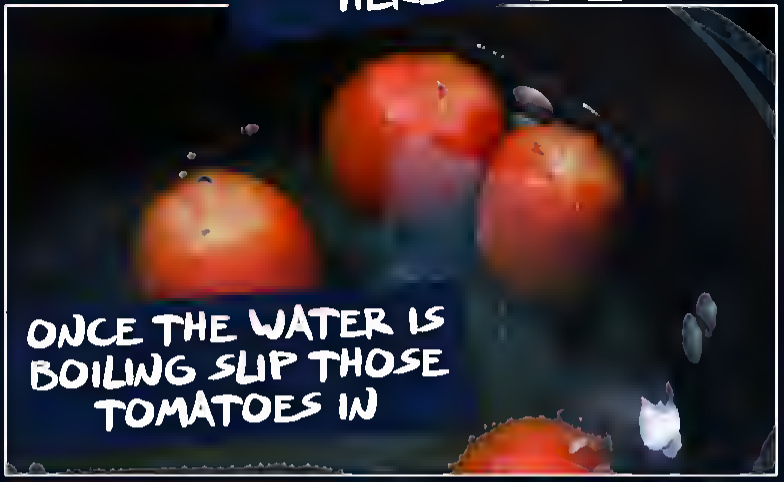
Vegetable Oil
⅓ Cup 75ml

Crumbled Feta
1 jar (or your



GET THOSE SEEDS OUTTA HERE
GET THOSE STEMS OUTTA

HERE



Yellow Onion
1/3

Sweet Onion
1/3

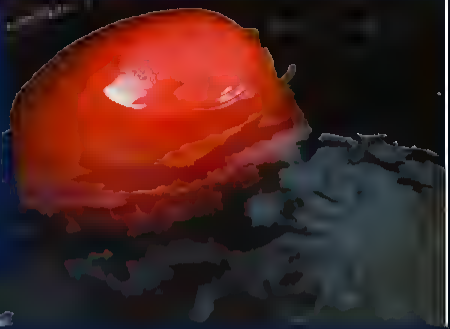
Garlic
3 cloves

Olive Oil
2 Tbsp 30ml

AND SAUTE ALL THIS BUSINESS UNTIL THE ONIONS ARE TRANSLUCENT

ARE TRANSLUCENT

AFTER 8 OR SO MINUTES THE TOMATOES' SKINS SHOULD BREAK AND THEY LL BECOME A LITTLE SQUISHY



THIS MEANS THEY'RE DONE AND YOU SHOULD REMOVE THEM FROM HEAT

TO THE BLENDER

Roma Tomatoes

~ 4 large

Chipotle Chilies in Adobo Sauce

~ 1 Tbsp 30g

Serrano Peppers

Guajillo Pepper

-2 1

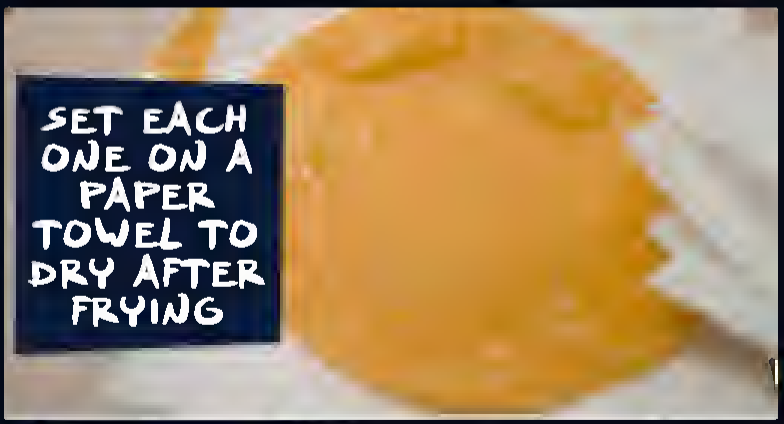
SAFETY FIRST
IF YOU BLEND THE TOMATOES WHILE THEY'RE STILL HOT YOU SHOULD BE CAREFUL AND MAKE SURE THE BLENDER'S LID IS ON TIGHT

BLEND!

ONCE BLENDED ADD THAT SAUCE TO THE ONIONS AND GARLIC AND SET TO MEDIUM-LOW HEAT TO SIMMER AND REDUCE FOR ~15 MINUTES

HEAT THAT OIL ON MEDIUM-HIGH HEAT

AND LIGHTLY FRY YOUR TORTILLAS
ABOUT 1 OR 2 MINUTES EACH SIDE


SET EACH ONE ON A PAPER TOWEL TO DRY AFTER FRYING

THEN

COOK UP SOME EGGS

FOR THIS I PREFER SUNNY SIDE UP, OVER EASY OR OVER MEDIUM

YOU NEED THE RUNNY YOLK TO MIX WITH THE SALSA FOR MAXIMUM DELICIOUSNESS

EVERYTHING IS READY

TORTILLAS GO DOWN FIRST

HIT 'EM WITH A

GENEROUS LAYER OF REFRIED BEANS
"SLOP"
THEN THE EGGS ON TOP

THE NOTES

- TO ADJUST THE SPICE LEVEL SIMPLY USE LESS OR MORE OF THE PEPPERS IN THE RECIPE.

- LIKE MOST EVERYTHING I MAKE YOU CAN EXPERIMENT WITH THIS PRETTY EASILY. TRY DIFFERENT PEPPERS, DIFFERENT TOMATOES, USE QUESO FRESCO INSTEAD OF FETA IF YOU CAN FIND IT. ETC.

- IF YOU DON'T LIKE RUNNY EGGS THIS MAY NOT BE THE BEST DISH FOR YOU. THE YOLK MIXING WITH THE RANCHERO SALSA IS REALLY WHAT MAKES IT "HUEVOS

RANCHEROS" INSTEAD OF "EGGS AND SALSA."

- IF YOU ENJOY THESE RECIPES DO FEEL FREE TO LIKE/SUB/SHARE. I COULD USE THE HELP GETTING THE WORD OUT A LITTLE MORE AND IT WOULD BE SUPER APPRECIATED.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

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